

**Appl. No.** : **Unknown**  
**Filed** : **Herewith**

6. **(AMENDED ONCE)** A process according to claim 1 wherein the activity of the native PG enzyme is silenced by expression of all or part of a nucleotide sequence comprising the sequence presented as SEQ ID No. 1 or SEQ ID No. 3 or SEQ ID No. 4 in an antisense orientation sequence.

7. **(AMENDED ONCE)** A process according to claim 1 wherein the activity of the native PG enzyme is silenced *in planta*.

8. **(AMENDED ONCE)** A process according to claim 1 wherein the process includes the further step of isolating the PME modified pectin from the active PME.

10. **(AMENDED ONCE)** A process according to claim 8 wherein the PME modified pectin contains from about 55% to about 85% ester groups.

11. **(AMENDED ONCE)** A process according to claim 8 wherein the PME modified pectin contains from about 70% to about 80% ester groups.

12. **(AMENDED ONCE)** A process according to claim 8 wherein the PME modified pectin contains from about 72% to about 80% ester groups.

13. **(AMENDED ONCE)** A process according to claim 9 wherein the PME modified pectin contains from about 76% to about 80% ester groups.

14. **(AMENDED ONCE)** A process according to claim 1 wherein the process includes the further step of adding the PME modified pectin to a medium that is suitable for consumption.

16. **(AMENDED ONCE)** A process according to claim 15, wherein the acidic environment has a pH of from about 3.5 to about 5.5.

18. **(AMENDED ONCE)** A process according to claim 15 wherein the medium is an aqueous solution.

21. **(AMENDED ONCE)** A process according to claim 18 wherein the medium comprises a protein.

22. **(AMENDED ONCE)** A process according to claim 21 wherein the protein is derived from or is derivable from or is in a dairy product.

23. **(AMENDED ONCE)** A process according to claim 22 wherein the protein is casein or whey protein or a vegetable protein.

24. **(AMENDED ONCE)** A PME modified pectin produced by the process according to claim 1.

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25. **(AMENDED ONCE)** A food stuff comprising a PME modified pectin prepared by the process according to claim 1.

26. **(AMENDED ONCE)** A PME modified pectin according to claim 24 wherein the pectin has a molecular weight from about 50kDa to about 200kDa.

30. **(AMENDED ONCE)** A transformed host according to claim 28 wherein the host is a tomato plant.

**Please add the following claims:**

34. A process according to claim 16, wherein the acidic environment has a pH of from 4 to about 5.5.

35. A method of modifying a pectin, comprising modifying the pectin with a PME according to claim 1, wherein the modification results in reducing the number of ester groups in the pectin and in a block-wise manner.

36. A method of modifying a pectin, comprising modifying the pectin with a PME according to claim 1, wherein the modification results in the de-esterification of two or more adjacent galacturonic acid residues of the pectin on at least substantially all of the pectin chains.

37. A method of modifying a food product comprising the addition of the PME modified pectin according to claim 24 wherein the food products have an improved viscosity and a longer shelf-life.

**IN THE ABSTRACT:**

Please insert the Abstract, attached hereto following the VERSION WITH MARKINGS TO SHOW CHANGES MADE, as page 73 of the specification.

**REMARKS**

Amendments to the specification and claims were made to put the application in accordance with conventional practices before the United States Patent and Trademark Office. No new matter has been added. Changes to the specification and claims can be seen on a separate page entitled VERSION WITH MARKINGS TO SHOW CHANGES MADE. Deletions are in **[bold and brackets]** and insertions are underlined.